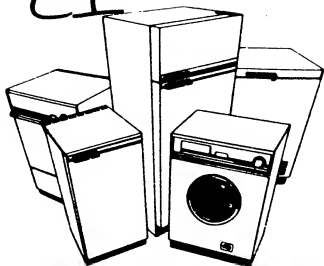


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ZANUSSI

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Instructions for the use and care of electric hob mod. PM 60

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TECHNICAL SPECIFICATIONS

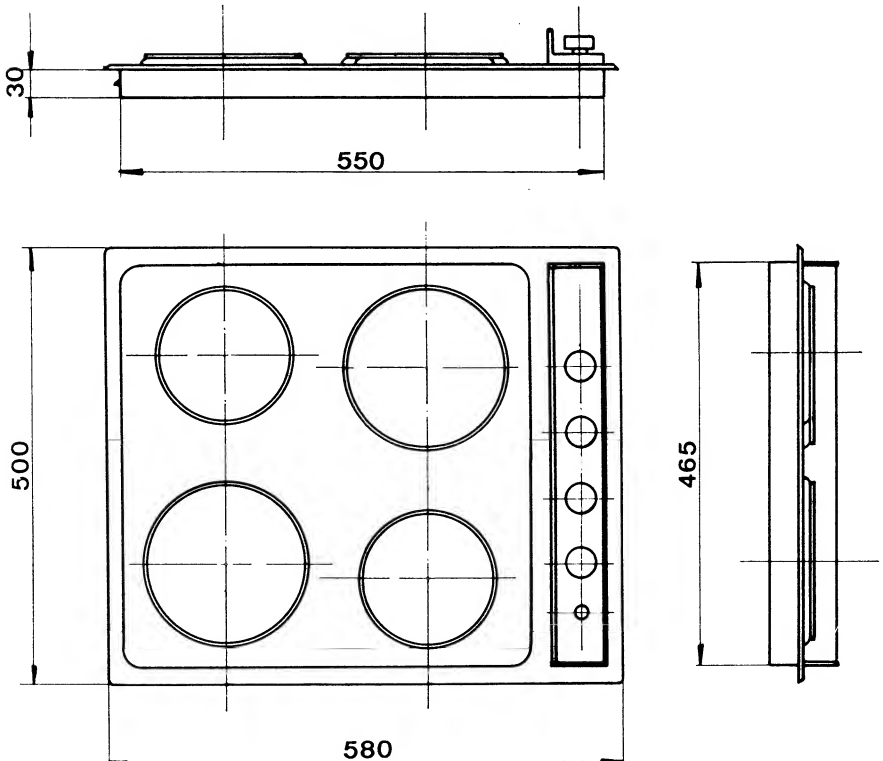
Stainless steel electric hob.

One electric plate with thermostat, diameter 180 mm, watts 2000.

One electric plate with thermostat, diameter 145 mm, watts 1500.

One fast electric plate, diameter 145 mm, watts 1500.

RECESS CHARACTERISTICS AND DIMENSIONS



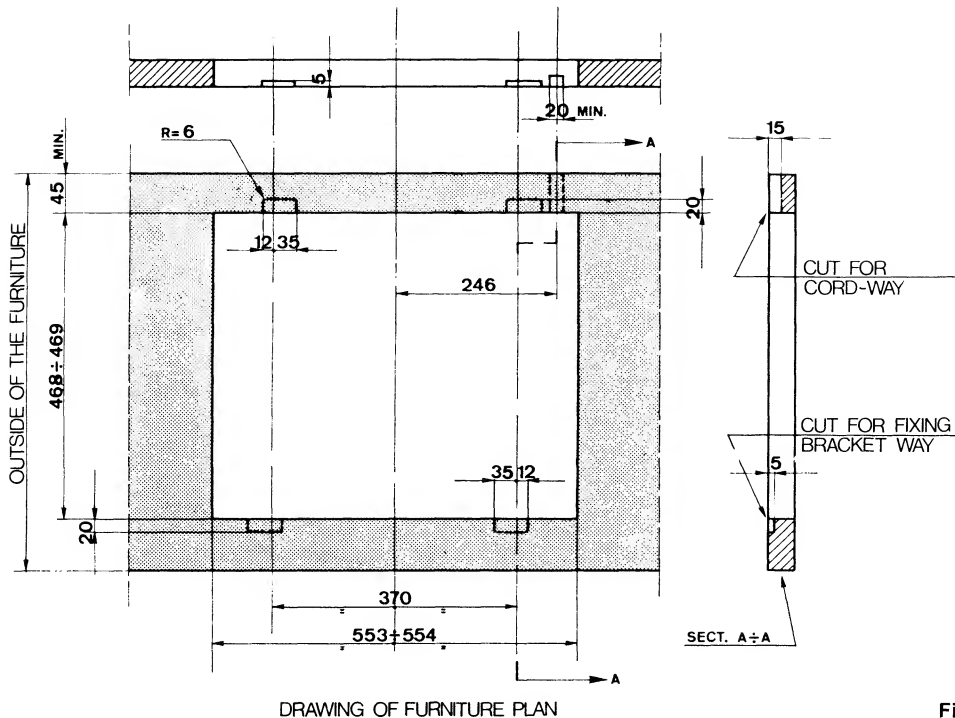


Fig. 1

INSTALLATION INSTRUCTIONS

This hob may be installed into any type of work top e.g. wood, brick metal etc., provided that the recess characteristics given in Fig. 1 can be complied with.

Care must be taken to ensure that a space of at least 45 mm is left between the edge of the aperture and the nearest wall in order to avoid possible burning or discolouration of the wall during normal use.

The hob is provided with a kit comprising of four lengths of special plastic material, designed to seal the hob into the work surface.

It is important that this kit is used in order to avoid any spillage seeping between the hob and the work surface. The location of the sealing kit is shown in Fig. 2.

Having now made a recess of the correct characteristics and dimensions and fitted a special jointing kit in position, the hob can be secured by means of the fixing brackets, as shown in Fig. 2.

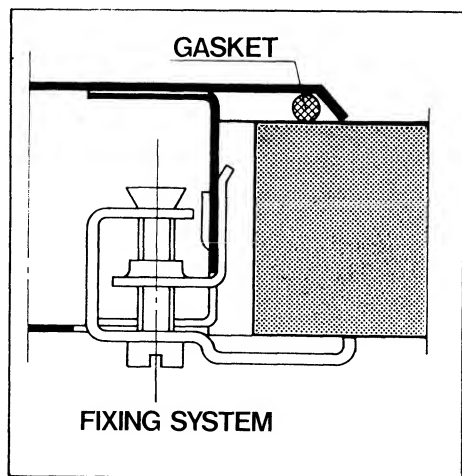


Fig. 2

ELECTRICAL CONNECTION

Voltage: 240 volts single phase

Total power absorbed: 6,500 watts
(25 amps).

Connection to the hob should be made by a three core power cable, each core having a section no smaller than 4.00 mm squared. To connect the power cable to the hob it is necessary to remove the back cover as shown in Fig. 2A.

The cable must be secured in a position by the cable clamp provided.

This appliance must be earthed.

The manufacturer declines to accept any liability should these safety measures not be observed.

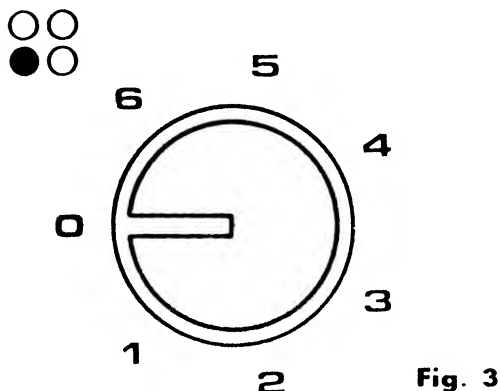


Fig. 3

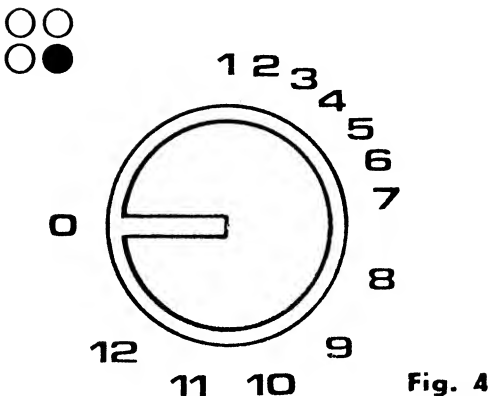


Fig. 4

CONTROL KNOBS

Use of the hob

Each of the four control knobs have a visual representation of four plates to indicate which plate the knob controls. To activate any of the plates turn the appropriate knob from the zero position to the desired heat setting. The red mains on light will then be activated and stay on to remind you that one of the hot plates is on.

Normal or fast plate

Each of these plates are controlled by a knob as shown in Fig. 3. Each plate has six heat settings and an off position indicated by a zero. Control of the heat setting is made by turning the knob to the appropriate heat setting i.e. 1-6.

Thermostatic plates

The control knobs for these plates have 12 heat settings, plus an off position indicated by zero (Fig. 4). Each plate is equipped with a sensor in the centre, mounted on springs, which comes into contact with the pan and permits automatic regulation of the temperature in the pan.

In general, if good utensils with completely flat bottoms are used, it will be necessary only to use heat settings 1-7 for all cooking in a pan with a lid, reheating and slow cooking.

Heat settings 7-12 are generally used for frying, for cooking in a pan without a lid and rapid cooking.

Special notice

Before using the hob for the first time, it is advised that all of the plates are turned on for approximately 5 mins., without any pans, on heat setting number 4. This is to prepare each of the plates for use and to disperse any grease left on during production.

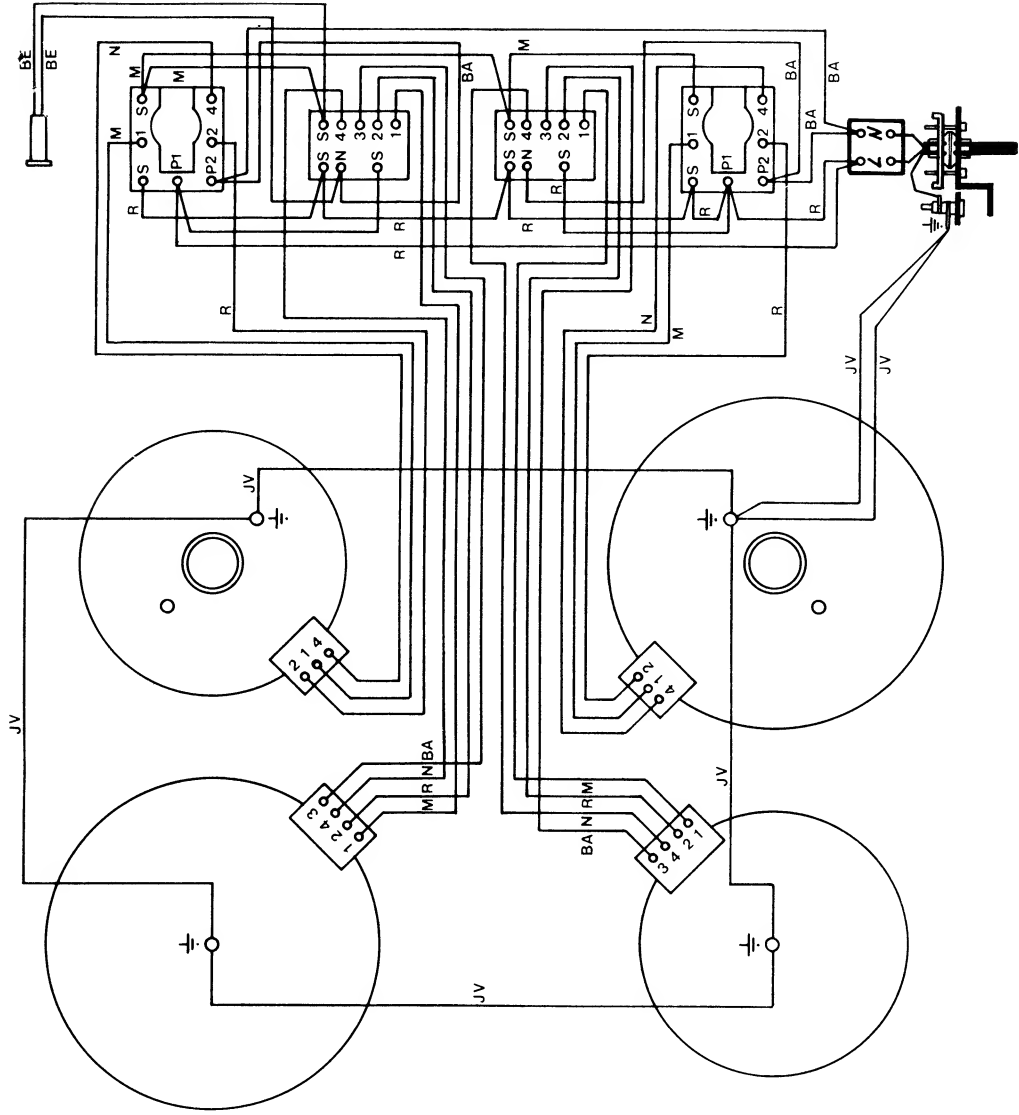
Maintenance

After use of the hob it is advisable that if the surface of each plate is lightly oiled, this will avoid any discolouration which will naturally occur over time and preserve the surface of the plates from humidity.

Cleaning

Cleaning of the appliance should only be done when it is cold. To clean the stainless steel be sure to only use a cleaning agent which is made for the job, in order to avoid scratching or discolouring of the stainless steel surface.

R	RED
N	BLACK
M	BROWN
BA	WHITE
BE	SKY BLUE
JV	JELLOW GREEN



SERVICING

Should service be required for this appliance, contact your local Zanussi Service Agent. See list enclosed.

I.A.Z. INTERNATIONAL (U.K.) LTD.
82 Caversham Road
READING, Berkshire
Tel. n.: (0734) 470011

ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the enclosed card.

We, IAZ International (UK) Ltd, guarantee that if within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials we will at our option repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on rating plate.
- The appliance has been used for normal domestic purposes and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

- The appliance is still in the possession of the original purchaser.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list of service agents for your nearest Zanussi engineer. If the product is under guarantee then you will be required to produce proof of date of purchase to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to IAZ International (UK) Ltd, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

GUARANTEE RECORD

Appliance purchased from _____ on _____
Guarantee card no _____ Model no _____
Serial no _____ (These details may be taken from your Guarantee Record Card)
Your name _____
Address _____

